



HARRIS
CONFERENCE CENTER



2018-2019 MENU

CATERING MENU

AWARDS & ACCOLADES

- Paco's Tacos & Tequilla
Charlotte Magazine
Best of the Best, Tacos - 2011
- Midwood Smokehouse
Zagat rated 2012
- Mama Ricotta's
Zagat Survey
America's Top Italian Restaurant, 2008



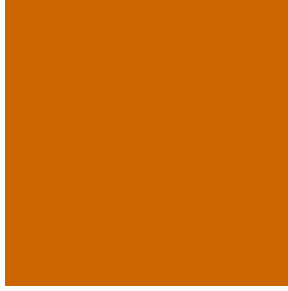
★ PACO'S TACOS & TEQUILA ★



Mama Ricotta's
ITALIAN RESTAURANT



CENTRAL PIEDMONT
COMMUNITY COLLEGE



Breakfast

Served with freshly brewed regular and decaf coffee and hot teas

Continental

Pick ①

Fresh Fruit Salad—fresh honeydew, pineapple, cantaloupe, strawberries & red grapes

Fruit Skewers with honey yogurt

Whole Fruit—bananas, sliced oranges, red globe grape bunches

Pick ①

Assorted Granola & Breakfast Bars

Assorted Muffins

Mini Multigrain & Mini Perfect Croissants

Warm Cinnamon Buns—cream cheese frosting

Assorted Bridor All Butter Pastries

Assorted Sliced Coffee Cakes

Assorted Bagels

with jellies & cream cheese

Individual Homemade Quiche

four cheese; bacon & cheese;

spinach & mushroom

Savory Egg Bistro Pastry

**Groups of 30 or more may select two options*

Health Conscious

**optional substitute for Continental*

Fresh Fruit Salad

Hard Boiled Eggs

Fresh Made Ciabatta Toast with assorted jellies

A La Carte Beverages

Assorted Sodas—\$2.25/guest

Bottled Water—\$2.25/guest

Orange Juice—\$2.50/guest

Hot Breakfast

**Upcharge of \$9.95/guest for option 1, 2 or 3*

Traditional Hot Bar

Scrambled Eggs

Applewood Smoked Bacon **OR** Sausage Links

Seasoned Home Fries

Fresh Fruit Salad

Pick ①

Fresh Made Ciabatta Toast with assorted jellies

Freshly Baked Pastries

Buttermilk Biscuits with assorted jellies

Breakfast Taco Bar

6' Flour Tortillas

Scrambled Eggs

Crumbled Bacon **OR** Sausage

Shredded Cheese, Salsa, Sour Cream

Fresh Fruit Salad

Freshly Baked Pastries

Oatmeal Bar (minimum 20 guests)

Served with assorted fresh berries, honey granola, raisins & brown sugar

Fresh Fruit Salad

A La Carte Breakfast Items

Chobani Yogurt w/Honey Granola—\$3.50/guest

Hard Boiled Eggs—\$1.50/guest

Fresh Whole Fruit Display—\$3.75/guest

Breakfast Croissants—\$4.95/guest

With Egg & Cheese

Bacon **OR** Sausage **OR** Turkey Sausage



Afternoon Refreshments

Served with assorted Coke products & bottled water

Standard

Pick ①

- Trail Mix
- Whole Fruit
- Fresh Boxed Popcorn
- Smoked Vegetable Dip—served with corn tortilla chips
- Vegetable Crudités—served with dipping sauces
- Housemade Potato Chips—served with ranch or French onion dip
- Paco’s Corn Tortilla Chips—served with housemade charred tomato salsa
- Mama’s Spinach & Artichoke Cheese Dip—with housemade crostini
- Pimento Cheese Dip—with housemade crostini
- Yafo Hummus & Tzatziki Dips—with house baked laffah bread
- Assorted Fresh Baked Cookies
- Assorted Mini Candy Bars
- Crispy Apple Bar—served with housemade dulce de leche dip

**Groups of 30 or more may select two options*

South of the Border

**Upcharge of \$1.00/guest, minimum 45 guests*

- Paco’s Queso Fundido
- Fresh Guacamole
- Charred Tomato Salsa
- Fresh Corn Tortilla Chips

Carolina on My Mind

**Upcharge of \$2.00/guest*

- Smoked Vegetable Crostini—layered with a whipped herbed cream cheese
- Bacon Wrapped Jalapenos—with ranch dipping sauce

A La Carte Options

- Coffee & Hot Tea Service—\$2.25/guest
- Fruit Skewers with honey yogurt—\$3.50/guest





HCC Favorite Lunch Buffets

Served with freshly brewed sweet and unsweet tea

Build Your Own Mexican Chopped Salad

*Additional servings of protein \$5.50/serving

*Add Fresh Guacamole—\$2.25/guest

Grilled Achiote Marinated Chicken Breast
(Carne Asada Wood Grilled Steak—\$5.50/guest)

Fresh Mixed Greens

Toppings—tomato, sweet corn, jicama, roasted red peppers, garbanzo beans, cotija cheese

Dressings—chipotle ranch & balsamic vinaigrette

White Corn Tortilla Chips—with charred tomato salsa and tomatillo salsa

Assorted Cookies and Brownies

Build Your Own Midwood Chopped Salad

Pick ①

Hickory Smoked BBQ Pork Sliders

Pulled Chicken Sliders

Sauteed & Seasoned Organic Tofu

Sauces—Eastern NC BBQ Sauce, Midwood BBQ Sauce, Kansas Style BBQ Sauce

Romaine Lettuce

Toppings—smoked corn, cucumbers, black beans, tomatoes, carrots, shredded cheddar cheese

Dressings—chipotle ranch & honey lime citrus vinaigrette

Banana Pudding

Yafo Kitchen Lunch Special

Shawarma Seasoned Grilled Chicken Breast—served with lemon tahini
(Harvest Land Chicken, hormone & antibiotic free)

Pick ②

Greek Salad—romaine, feta, red onion, bell peppers, cucumber & tomato salad, kalamata olives, lemon herb vinaigrette & Greek yogurt ranch

Cumin Jasmine Rice

Chef's Macaroni & Cheese

Rotisserie Potatoes

Israeli Couscous

Roasted Broccoli with Almond Tahini

Israeli Salad

Broccoli Salad with Almonds and Date Dressing

Domas (grape leaves, \$2.25/serving)

Hummus with Housemade Laffah

Pick ①

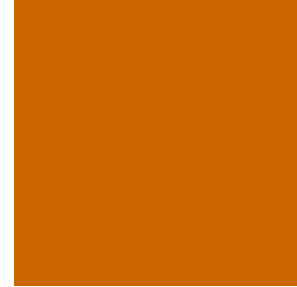
Pumpkin Spice Custard Squares (fall item only)

Assorted Cookies and Dessert Bars

Nutella Chocolate Truffles

Middle Eastern 7 Layer Bar

Baklava (\$1.00/serving)



Southern Fare Lunch Buffets

Served with freshly brewed sweet and unsweet tea

Burger Bar

Premium All Beef Hamburgers & Buns

Toppings—Monterrey Jack & American cheese, lettuce, tomato, pickle, onion, mayo, mustard, ketchup

Pick 2

Texican Tossed Salad

Baked Macaroni & Cheese

Cucumber Salad—with red onion, tomato and red wine vinegar

Southern Style Green Beans—with onion, garlic (vegetarian)

Roasted Potato Salad (minimum of 20 guests) - applewood smoked bacon, cheddar cheese, sour cream, mayo, tomatoes, scallions, white wine vinegar & mustard

Baked Beans— with bacon, dry mustard & brown sugar

Housemade Potato Chips— with French onion dip

Chocolate Chunk Cookies & Double Chocolate Brownies

Spuds Your Way

Smoked Potato Bar with cheddar cheese, bacon, sour cream, butter and chives

Pick 2

Hickory Smoked Pulled Chicken BBQ

BBQ Queso - Rich homemade cheese dip

Beef Brisket -Potato Topping

Garden Salad—butter milk ranch and balsamic vinaigrette

Banana Pudding

Midwood Smokehouse Award Winning BBQ Slider Bar

**Additional servings of protein \$6.50/serving*

Pick 1

Carolina Pulled Pork

Sliced BBQ Chicken Breast

Pulled Chicken+

Beef Brisket+

\$4.50 upcharge per guest

Pick 2

Midwood Chopped Salad—romaine, smoked corn, cucumbers, black beans, tomatoes, carrots, shredded cheddar

Collard Greens with bacon

Smoked Vegetable Medley

Pork & Beans

Southern Style Green Beans -with onion, garlic (vegetarian)

Potato Salad

Macaroni & Cheese

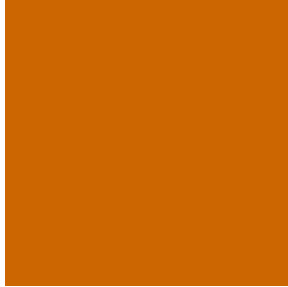
Creamed Corn

Slider Buns

Cole Slaw

Banana Pudding





Mama's Pasta Lunch Buffets

Served with freshly brewed sweet and unsweet tea, garlic rolls & assorted homemade desserts

Pastas

(15 guest minimum)

Pick **2**

* Mama's Pasta—our house made sun-dried tomato pesto with pine nuts and fresh basil, tossed with cream and served over rigatoni pasta

Chicken with Artichokes—farfalle tossed with capers in a white wine lemon butter sauce

Penne Broccoli & Chicken—our most popular pasta dish of sautéed chicken, broccoli florets & penne in a delicate lemon cream sauce

Penne alla Vodka—with sautéed pancetta in a spicy tomato cream sauce

Rigatoni with Meat Sauce—old world recipe with ground beef, pork, veal & roma tomatoes

Penne al Forno—baked penne with ground beef, veal, homemade sausages and a blend of three cheeses

* Bowtie & Asparagus—tossed in a fontina cream sauce

* Farfalle Primavera—seasonal vegetables tossed with extra virgin olive oil & garlic

**vegetarian option*

Note: groups of 150+ may select three options

Additional Pasta Options with salmon and short ribs are available

Whole Wheat Pasta or Gluten Free Pasta is also available upon request. Ask your meeting planner for pricing.

Add on Options for Pasta

All Beef Meatballs

+ \$3.75 per guest

Italian Sausage Links—with peppers and onions

+ \$6.00 per guest

Sausage Links & Meatballs—in Tomato Basil Sauce

+ \$6.00 per guest

Salads

Pick **1**

Garden—romaine, cucumbers, tomatoes, carrots & bell peppers

Mama's—romaine, carrots, red onion, roma tomatoes, artichokes, olives, roasted red peppers, cucumbers;

Tuscan—romaine, homemade mozzarella, Kalamata, olives, red onion, fresh basil, roma tomatoes, roasted olive oil dressing (may select 1 additional dressing)

Caesar—romaine, with croutons & Romano cheese, homemade Caesar dressing (may select 1 additional dressing)

Chopped—romaine, gorgonzola, walnuts, roma tomatoes, kalamata olives, red onion, pepperoncini peppers, garbanzo beans & carrots

+ \$2.50 per guest

Pick **2**

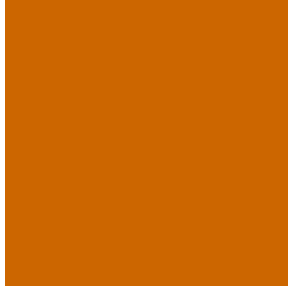
Creamy Gorgonzola Dressing (gluten free)

Balsamic Vinaigrette (gluten friendly) (has dairy)

Creamy Sun-Dried Tomato (gluten free)

Oil and Vinegar (gluten free, dairy free, vegan)

Buttermilk Ranch (gluten friendly) (has dairy)



Lighter Lunch Buffets

Served with freshly brewed sweet and unsweet tea

Sandwich Tray

Mama's Salad—romaine, carrots, red onion, roma tomatoes, artichokes, olives, roasted red peppers, cucumbers;

Pick ①

Bowtie Pasta Salad—seasonal vegetables & sundried tomatoes

Homemade Soup

Chicken Noodle

Creamy Broccoli

Creamy Tomato

Chicken & Wild Rice with vegetables

Creamy Potato & Bacon

**groups 50 or more may select two soups*

Sandwich Selections

**number of selections based on guest count*

***descriptions for most sandwiches on next page*

Mama's Marinated Chicken Caesar Wrap

Mama's Marinated Chicken Breast

Triple Decker Whole Wheat Club

Turkey & Swiss on Wheat

Whole Wheat Turkey Wrap

Warm Ham & Cheese

Italian Grinder

Famous Roasted Vegetable Sandwich

Homemade Mozzarella & Tomato

BB&T (Bacon, Basil & Tomato)

Roast Beef with Horseradish Spread

Mama's Egg Salad—a blend of celery, dill and egg, served on soft white bread

Venetian Chicken Salad—a delicious chicken salad made with diced grilled chicken breast, curry, grapes and walnuts, layered with romaine and fresh tomato on homemade grilled flat bread

Chocolate Cake Slices

Heart Healthy

Pick ①

**light salt and gluten free available*

Lemon Pepper Chicken—scallopine chicken, pan seared with fresh ground black pepper and lemon juice

Oven Roasted Chicken breast—skinless chicken breast, lightly seasoned and baked, finished with a fresh pineapple relish

Chicken Carciofi—tender chicken scallopine & artichoke hearts in a light lemon-white wine caper sauce

Pick ①

Pearl Couscous Salad—tossed with artichoke hearts, zucchini, scallions, feta cheese, sundried tomatoes, kalamata olives & a lemon-herb vinaigrette

Rice Pilaf or Wild Rice Blend

Buttered Fresh Green Beans with fried shallots

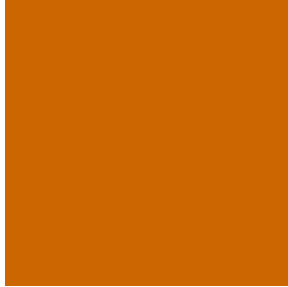
Balsamic Marinated Grilled Vegetables

Roasted Asparagus—presented on a tray

Sautéed Broccolini—with fresh lemon zest and garlic

Fresh Garden Salad—romaine, cucumbers, tomatoes, carrots, bell peppers with balsamic vinaigrette & buttermilk ranch

Fresh Fruit Salad



Boxed Lunches

Served with freshly brewed sweet and unsweet tea

Sandwiches

**Served in a clear top box with a side item and dessert of the day*

Mama's Marinated Chicken Breast—with thin sliced hickory smoked bacon, lettuce, tomato, mayo on toasted ciabatta bread

Turkey & Swiss on Wheat—shaved turkey, Swiss, mayo, Dijon mustard, lettuce & tomato on wheat bread

Whole Wheat Turkey Wrap—smoked turkey, fontina cheese, tomato, spinach, roasted red pepper jelly in whole wheat wrap

Triple Decker Whole Wheat Club—turkey, rosemary ham, lettuce, tomato, bacon, cheddar & mayo on whole wheat

Mama's Marinated Chicken Caesar Wrap—grilled chicken with romaine tossed in homemade creamy Caesar dressing with Romano & parmesan cheese in a homemade flat bread

Italian Grinder—rosemary ham, turkey, salami, provolone with lettuce, tomato, oil & vinegar on crusty Italian bread

Roast Beef with Horseradish Spread—thin sliced roast beef with lettuce, tomato & tangy horseradish sauce wrapped in a flat bread

Warm Ham & Cheese—rosemary ham, melted cheddar and mustard on white

BB&T (bacon, basil & tomato) - fresh mozzarella on grilled flatbread

**Famous Roasted Vegetable Wrap—roasted veggies flavored with rosemary & balsamic, wrapped with fresh mozzarella

***not available dairy-free*

Homemade Mozzarella & Tomato—fresh basil, mixed field greens drizzled with balsamic on a whole wheat wrap

Salads

**Served in a clear top box with Mama's Marinated Chicken Breast, roll and dessert of the day*

Mama's—romaine, carrots, red onion, roma tomatoes, artichokes, olives, roasted red peppers, cucumbers; balsamic vinaigrette on the side

Tuscan—romaine, homemade mozzarella, kalamata olives, red onion, fresh basil, roma tomatoes, balsamic vinaigrette & roasted olive oil dressing

Caesar—romaine, with croutons & Romano cheese, homemade Caesar dressing on the side





Reception Appetizers

All piece items are 2-3 pieces per portion based on weight and size

Signature Hors d'Oeuvres

Shawarma Chicken Skewers—chicken breast skewers marinated in Yafo signature shawarma spice mix

Smoked Salmon Canapé—with cream cheese spread on artesian cracker

Peppered Beef with Arugula & Parmesan—twirled on a tasting fork, drizzled with balsamic reduction

BBQ Pork Sliders

Hickory Smoked Wings—with your choice of buttermilk ranch or blue cheese dressing

Braised Short Rib En Croute—luscious short ribs braised with red wine, packed in a light pastry shell

Cold Hors d'Oeuvres

Shrimp Bruschetta—chopped shrimp, tomatoes and fresh basil

*Kale Bruschetta—kale sautéed with raisins & pine nuts on baguette

*Roma Tomato Bruschetta—chopped tomato, evoo, garlic & fresh basil, on homemade crostini

*Mozzarella & Tomato Skewers—grape tomatoes & squares of fresh mozzarella, wrapped with fresh basil on a skewer

Venetian Chicken Salad Tartlet—shredded grilled chicken breast, grapes, curry & walnuts

*Greek Salad Skewers—tomato, onion, Kalamata olive & crumbled feta cheese

*Cucumber Hummus Cups (minimum 50 servings)

Deviled Eggs—with candied bacon

*Local Fig & Goat Cheese—on a brioche crostini

*Hummus Bi Tahini—ruch organic chick peas blended with tahini, fresh squeezed lemon, fresh spices and extra virgin olive oil, served with laffah chips or laffah bread

*vegetarian option

**additional options & customized menus available upon request

Hot Hors d'Oeuvres

Italian Meatballs—all beef meatballs in tomato basil sauce

Empanadas—flour shell filled with spinach & goat cheese, beef, pork or tinga chicken, flash fired and served with charred tomato salsa

*Stuffed Mushroom Caps—stuffed with basil pesto, breadcrumbs, kalamata olives & Romano cheese

Bacon Wrapped Stuffed Jalapeños

*Brie Tartlet with Berries—phyllo cups filled with French brie, baked and topped with local fresh berries

*Romano Aranchini—risotto & romano balls lightly breaded & fried, served in a bed of tomato basil sauce

*Crispy Spring Rolls—vegetarian spring rolls served with duck sauce

Crispy Romano Chicken Fingers—served with honey mustard or bbq sauces for dipping

Gingered Chicken Pot Stickers—flash fried and finished

*vegetarian option

Displays

*Balsamic Grilled Vegetable Display—zucchini, squash, portabella, peppers & eggplant, marinated in balsamic vinegar & grilled to perfection

*Chef's Choice Cheese Display—served with berries & assorted crackers

Dessert Stations

Chocolate Dipped Strawberries

Mini Cannolis—filled with vanilla ricotta & chocolate chips

Cream Puffs—vanilla cream, dipped in chocolate

Mini Tarts—seasonal, fresh fruit, pecan

Baklava (additional charge of \$2.75/serving)

Awards and Accolades



Plate Perfect Catering has over 20 years experience catering in the Charlotte area. We bring the strength of 4 award winning restaurants and 5 top chefs in the area to you. Our value as a full service caterer is unmatched and we strive to make your event, regardless of size, the best possible experience while making you a star.

MAMA RICOTTA'S

- 2017 Charlotte Magazine—Voter's Choice, Best Pasta
- 2012 Wine Spectator Award
- 2012-1999 Reader's Choice Award, Charlotte Magazine
- 2002-2000 Best of Charlotte, Reader's Pick, Best Italian, Creative Loafing
- 2008 America's Top Italian Restaurant, Zagat
- 2010 100 Best Dishes, Charlotte Magazine - Brisket

PACO'S TACO & TEQUILA

- 2016 The Best Taco Spots in America, Huffington Post
- 2012 Best Mexican Restaurant, Elevate Lifestyle Magazine
- 2011 Best of the Best, Tequila, Charlotte Magazine
- 2011 Best of the Best, Tacos, Charlotte Magazine

MIDWOOD SMOKEHOUSE

- 2017 Charlotte Magazine—Best of Charlotte Awards-Best Barbecue and Voter's Choice, Best Barbecue Pork
- 2012 Zagat Rated
- 2012 Best Barbeque Restaurant, Elevate Lifestyle Magazine

YAFO KITCHEN

- 2017 Charlotte Magazine—Best of Charlotte Awards-Best Fast Casual Restaurant
- 2017 Charlotte Magazine—25 Best New Restaurants in Charlotte